

BITES

- Fries with Ranch (v,df) \$12
Sweet Potato Fries with Chipotle Sauce (v,df) \$12
Garlic & Cheese Flat Bread (v) \$14
Salt and Pepper Squid with Caramelised Lemon and Garlic Aioli (df) \$18
Fried Chicken Strips in Maple Chilli Cola Glaze with Smokey Slaw \$18
Crispy Pork with a Snowpea Tendril, Pickled Ginger & Crispy Shallots with Chilli Jam (df) \$18

BURGERS (All served with chips) \$23

- Herb Marinated Field Mushroom, Baby Spinach, Beetroot Relish, Fetta & Aioli (v)
Angus Beef Burger, Bacon, Cheese, Aioli, Mustard, Ketchup, Smokey Slaw & House Pickle

HOUSEMADE PIZZA \$20

(GLUTEN FREE BASE AVAILABLE +\$3)

- 3 Little Pigs, Bacon, Pork Belly, Pulled Shoulder with Honey Mustard Drizzle
Chicken & Bacon with Avocado and Chipotle Mayonnaise
Pear & Roquette, Prosciutto and Gorgonzola
Roasted Peppers, Basil and Kalamata Olives with Marinated Fetta (v)
HVR BBQ Meat Lovers, Pulled Pork, Chorizo, Chicken, Bacon & Garlic Aioli
Smoked Salmon, Spanish Onion, Spinach, Capers and Dill Aioli

MAINS

- Saffron and Mozzarella Arancini with Rich Tomato Sauce, Pinenuts & Parmesan (v) \$28
Sicilian Prawn Fettuccini Squid, Chilli, Garlic, Tomato & Green Olive Salsa \$29
Grilled Eggplant with Zucchini, Tomato Stack with Binnorie Labna and Dressed Greens (gf,v) \$29
Beef Cheeks Braised in Nitro Stout & Pink Pepper with Mushy Peas, Wild Mushrooms and Duck Fat Potatoes \$34
Atlantic Salmon, Braised Leeks, Tomato & Capers and Fennel with a Ruby Grapefruit Gremolata (gf) \$34
Coffee Rubbed Kangaroo Loin, with Greens, Roasted Beets, Confit Fennel and Pink Pepper Butter (gf) \$34
300gm Pork Strip Loin. Potato Rosti with a Sage and Pancetta Sauce (gf) \$35
Pan Fried Duck Breast, Sweet Potato Fondants, Marmalade Gel, Tuscan Kale & Pickled Purple Carrot (gf) \$36
Smoked Lamb Rump with Pumpkin, Parsnips, Glazed Shallots, Greens with Minted Port Jus (gf) \$38

SALADS \$19

- Grilled Chicken, Chorizo, Corn, Peppers, Spanish Onion & Chipotle Dressing (df gf)
Roasted Tomato, Spanish Onion, Roquette, Persian Fetta & Balsamic Vinaigrette (gf v)
Pear, Rocket, Prosciutto & Gorgonzola with Honey Mustard Dressing (gf)

DESSERT COCKTAILS

- Turkish Delight Martini - White Crème de Cacao, Parfait Amour & Vanilla Vodka served with Turkish Delight \$18
Choc Mint Slice - Crème de Menthe, Baileys & Brown Crème de Cacao \$18
Honeycomb Hazelnut Delight - Fresh Honey, Frangelico, Toasted Hazelnuts & Honeycomb Crumb \$18
Cherry Ripe Mozart's Chocolate Liqueur, Malibu, Cherry Liqueur, with Chocolate Soil & Toasted Coconut \$18
Irish Caramel Crème - Kahlua, Baileys Irish Cream & Amaretto \$18
Nutella Shake - Frangelico, Nutella, Honey, Ice Cream & Mozart Chocolate Liqueur \$18
Lemon Meringue Crème - Lemon Curd, Limoncello, Cream & Meringue \$18

DESSERTS \$13

- Affogato of Housemade Ice Cream with Espresso and choice of Liqueur (gf)
Orange and Date Pudding Spiced Ice Cream and Caramel Sauce
Chef's selection

KIDS MENU (UNDER 12) \$12

- Tomato Fettuccini (v) Fish & Chips
Ham & Cheese Pizza Margarita Pizza
Chicken Nuggets & Chips

(df) Dairy free (gf) Gluten free (v) Vegetarian

HUNTER VALLEY RESORT, CORNER HERMITAGE ROAD & MISTLETOE LANE, POKOLBIN. 02 49987829 www.HunterResort.com.au

BYO WELCOME (WINE ONLY) - \$8 PER BOTTLE; LUNCH 12-4PM; DINNER 6PM-8.30PM MENU IS SEASONAL AND SUBJECT TO CHANGE; PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES OR SPECIFIC DIETARY NEEDS.